

(19) World Intellectual Property Organization International Bureau



(43) International Publication Date
6 May 2005 (06.05.2005)

PCT

(10) International Publication Number
WO 2005/039308 A3

(51) International Patent Classification⁷: A23N 1/00, 1/02

KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(21) International Application Number:

PCT/IB2004/003346

(22) International Filing Date: 14 October 2004 (14.10.2004)

(25) Filing Language: Italian

(26) Publication Language: English

(30) Priority Data:
PI2003A000081 21 October 2003 (21.10.2003) IT

(84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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(81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,

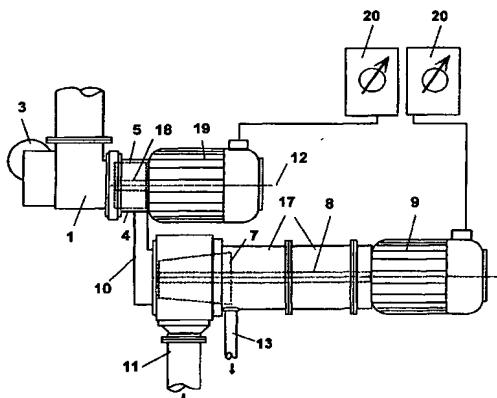
Published:

- *with international search report*
- *before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments*

(88) Date of publication of the international search report:
30 June 2005

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: PROCESS AND APPARATUS FOR EXTRACTION AT ROOM TEMPERATURE OF JUICE AND PUREE FROM FOOD PRODUCTS



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(57) Abstract: A process that is capable to optimize the efficiency of extraction at room temperature of juice or puree from food pulps of fruit and vegetables, responsive to the consistency of the same. In a first step the pulps are cut and softened in a first section (4) of the machine, where a first rotor (5) applies to the food pulps a plurality of pulses in quick succession against a stator that has protrusions on the inner surface. The softened product then passes through a second section (6), where the separation is carried out of the part of pulp that can be used (juice or puree), which are conveyed in a outlet duct (11), from the waste solid parts (peelings, seeds, hard fibres), which are disposed through an outlet (13). The rotors (5, 7) are not mounted on a same shaft, but on different shafts (8, 18) operated by respective motors (9, 19). Both motors (9, 19) are operatively connected to a device (20) that controls the respective speeds in a manual way, for example by a speed variator, or automatically, responsive to predetermined input parameters, relative to the consistency of the product.